

Sky Club Supper Club

CRAB CAKES 15 Real crab gently seasoned, breaded and seared with sauce 2202

RUDOLPH CHEESE CURDS 10 Curds from the cheese factory and fried in Spotted Cow

PAN SEARED SCALLOPS 16 Pan-seared Fresh Scallops with Hawaiian black salt and smoked black pepper

DIRKSKIS WORKS 11 Deep fried potato skins with sour cream, cheddar cheese and smoked bacon

Entrees Include: Bread, choice of fries, mac & cheese, baked potato, or cranberry - cherry coleslaw and choice of soup or salad. Have your French onion baked for 2.5

BISTRO FILET 39

Served with basil olive oil and balsamic reduction, tender center cut 10-ounce filet is finished with Hawaiian black salt and smoked black pepper corns.

CENTER CUT RIBEYE 28

Center Cut Midwest Beef, 13 Ounce

NEW YORK MEDALLIONS 26

Two 6-ounce cuts wrapped in bacon

FILET MIGNON

Choice Beef, 6 oz 30. 10 oz 38

NEW YORK STRIP 25

14oz Center Cut Sirloin

ALASKAN KING CRAB 60

One Pound Of Red King Crab

BROWN BUTTER WALLEYE 20

Pan fried in lemon brown butter.

PARMESAN HADDOCK 18

Topped with breadcrumbs and parmesan.

WISCONSIN FISH FRY 16

Deep Fried In Our Homemade Beer Batter.

HONEY BUTTER PECAN SALMON 23

Glazed With Great Northern Whiskey Pecan Honey Butter.

PECAN SMOKED BBQ RIBS

baby back ribs, Great Northern peach BBQ sauce.
Half rack **22**, full rack **32**

JUMBO GULF SHRIMP 18

Served With Drawn Butter Or Fried In Our Famous Point Amber Beer Batter.

SOUTH AFRICAN LOBSTER

Cold Water 5oz Cold Water Lobster Tails Served with Drawn Butter.
One Tail **\$30** Two Tails **\$50** Three Tails **\$70**

SMOKED BEEF BRISKET 24

Pecan Smoked Brisket served with two sides Topped with Vanguard Whiskey peach BBQ sauce.

BRISKET MAC 24

Pecan smoked brisket over mac, with Great Northern whiskey peach BBQ sauce. **No Side**

CHICKEN ALFREDO 21

Fettuccini tossed Sartori parmesan garlic sauce. Served with a Breadstick. **No Side.**

SCALLOPS LIMÓN 33

Scallops In Lemon Cream & Paradelle Pasta. **No Side.**

STEAK STROGANOFF 22

Pappardelle pasta draped with silky beef sauce, Herb sour cream & breadstick **No Side.**

RAGIN CAJUN CHICKEN FETTUCCINI 21

A Viet Cajun fusion cream featuring sun dried tomato cream a hint of gochujang, peppers, and onions, with Black vinegar reduction. **No Side.**

GRILLED PORK CHOP 17

A succulent 8-ounce BBQ rubbed pork chop gently grilled.

THE BREW HAUSSE

All Entrees served with bread, choice of fries, mac & cheese, baked potato or cranberry-cherry coleslaw
Tossed Salad \$2 • Soup Of Day \$2 • Baked French Onion \$4.5

BIG OL BRISKET BURGER 17

Our in-house pecan smoked brisket loaded on top of our beef patty, with onion rings and Great Northern peach BBQ.

SKY CLUB BURGER 16

Fresh grilled crisp Bacon slices, Wisconsin cheddar, 2202 sauce, lettuce, and tomato.

THE MAC BURGER 15

Our house mac and cheese with crisp bacon strips over our classic burger patty.

SOUTHERN SMOKEHOUSE BRISKET 16

Our Pecan smoked brisket with cranberry-cherry coleslaw and Great Northern peach BBQ sauce on a brioche bun.

CHEESEBURGER 12

Beef patty with Cheddar, Swiss, Bleu or American served on a brioche bun & pickle.

FRENCH DIP 16

A half-pound of prime rib stacked on a Wisconsin French roll with melted Wisconsin provolone.

PULLED BBQ PORK 14.

Great Northern peach BBQ sauce, sauteed onions, and cranberry-cherry coleslaw on a brioche bun

ALA CARTE

Sauteed Mushrooms 3
Sauteed Onions 3

Lobster Tail 5oz 22
Baked French Onion 4.5

(4) Jumbo Shrimp 7
Scallops 4oz 15

DESSERT

Chocolate Passion Cake 6
Old Smokey Alexander 8
Tiramisu 6

Brandy Old Fashion Cupcake 3
Cheesecake 4
Vanilla Ice Cream 4

White Dove Alexander 8.5
Chocolate Cake Shake 10
Grasshopper 7

WINE BY GLASS

House Chardonnay 5.75
House Pinot Grigio 5.75
House Pinot Noir 8
House Merlot 5.75
House Cabernet 5.75

Moscato 6
Pacific Rim Riesling 9
KJ Chardonnay 8.5
Sauvignon Blanc 8
Ravenswood Red Zinfandel 7

Hidden Crush 8
Malbec 8
Mark West Pinot Noir 10
19 Crimes Shiraz 9

COCKTAILS

Cosmopolitan 7.5
Tito's American Mule 9
Shorewood Old Fashioned 7

Jim Beam Fire Old Fashioned 6
Bourbon Old Fashioned Cider 8
Tito's Vodka Martini 9

Woodford Rye Manhattan 12
Four Roses Single Barrel Rocks 12
Lakeview Vodka Gimlet 9

DRAUGHT BEER

Bud Light 4
Miller Lite 4
Spotted Cow 5
Smithwick's Irish Ale 6.5
Leinenkugel's Summer Shandy 5

Stella Artois 6.5
Point Bock 5
Blue Moon 5
Ciderboy's Cider 5.5
Ciderboy's Old Fashion Cider 5.5

Point Amber 5
Point Nut Brown 5
Central Waters BB Stout 6.5
Central Waters RIFT IPA 5